

EST. 2004

THE

★ RICARDO ★

STEAKHOUSE

## BRUNCH

Brunch Fri ~ Sat ~ Sun • 11 am ~ 4 pm

### Salads

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| <p><b>FILET MIGNON SALAD 18</b><br/>Filet Mignon • Baby Arugula • Shaved Parmesan • Apples<br/>Walnuts • Honey Lemon Vinaigrette</p> <p><b>CLASSIC CAESAR SALAD 10</b><br/>Romaine Lettuce • Caesar Dressing • Garlic Croutons<br/>Shaved Parmesan</p> | <p><b>ARUGULA SALAD 14</b><br/>Arugula • Almonds • Fresh Mozzarella • Cranberries<br/>Cherry Tomatoes • Croutons • Honey Lemon Vinaigrette</p> <p><b>RICARDO SALAD 10</b><br/>Mixed Greens • Feta Cheese • Cucumbers • Cherry<br/>Tomatoes • Orange Vinaigrette</p> |
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### Signature Cuts

**O.G. OF STEAKS (44 OZ) 84**

Porterhouse For Two • Your Choice of Two Sides

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| <p><b>LAMB CHOPS OFF LEX (4) 38</b><br/>Rosemary Rubbed Lamb Chops • Balsamic Glaze<br/>Roasted Red Peppers • Mango Salsa • Garlic Spinach</p> <p><b>NEW YORK STRIP (14 OZ) 38</b><br/>NY Strip Steak • Homemade Mashed Potatoes<br/>Garlic Spinach • Balsamic Glazed Mushrooms</p> <p><b>PORTERHOUSE (24 OZ) 46</b><br/>Porterhouse Steak For One • Your Choice of One Side</p> | <p><b>FILET MIGNON (8 OZ) 38</b><br/>Seared Filet Mignon • Roasted Red Bliss Potatoes<br/>Garlic Spinach • Green Peppercorn Sauce</p> <p><b>UPTOWN RIB EYE (16 OZ) 43</b><br/>Rib Eye Steak • Roasted Red Bliss<br/>Potatoes • French Beans</p> <p><b>P-Y-T BONE STEAK (22 OZ) 46</b><br/>T-Bone Steak • Basil Tomatoes • Golden Truffle Fries</p> |
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*Please allow 30 minutes for well-done steaks.*

### Entrées

**BUTTERMILK FRIED CHICKEN TENDERS & PANCAKES 17**

Buttermilk Marinated • Southern Fried Chicken Strips Pancakes and Syrup

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| <p><b>SKIRT STEAK &amp; EGGS 28</b><br/>Grilled Skirt Steak • Roasted Red Bliss Potatoes<br/>with Two Eggs, any style</p> <p><b>BACON EGG &amp; CHEESE BURGER 20</b><br/>House Blend Steak Patty (10 oz) • Bacon • Egg<br/>Toasted Bun • American Cheese • Lettuce • Tomato<br/>Onion • Golden French Fries • Truffle Aioli</p> <p><b>GRILLED PORK CHOPS &amp; EGGS 22</b><br/>Center-Cut Pork Chops • Chimichurri Sauce<br/>Two Eggs Any Style • Rice And Beans</p> <p><b>SHRIMP &amp; GRITS 20</b><br/>Jumbo Sautéed Shrimps (5) • White Wine Sauce<br/>Regular or Cheese Grits</p> <p><b>CRAB CAKE &amp; EGGS 18</b><br/>Jumbo Lump Crab Meat • Fried Egg • Red Pepper Aioli<br/>Baby Arugula • Cherry Tomatoes • Lemon Vinaigrette</p> | <p><b>RICARDO SPECIAL BREAKFAST 26</b><br/>Skirt Steak • Chorizo • Fried Eggs • Avocado<br/>Rice &amp; Beans • Sweet Plantains</p> <p><b>RICARDO MEATBALLS &amp; EGGS 18</b><br/>House Blend Meatballs • Mozzarella Cheese<br/>Marinara Sauce • Yellow Rice<br/>Fried Eggs</p> <p><b>SLAMMIN' SALMON 30</b><br/>Pan Seared Skin Salmon • Lime-Cilantro Vinaigrette<br/>Grilled Asparagus • Roasted Red Peppers</p> <p><b>SHRIMP BANGERS &amp; MASH 20</b><br/>Jumbo Fried Shrimps (5) • Cocktail Sauce<br/>Mashed Potatoes</p> |
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### Raw bar

- SHRIMP COCKTAIL 14**  
Five Shrimps & Cocktail Sauce

- BLUE POINT OYSTERS**  
Half Dozen 20  
One Dozen 38

- TOP | LITTLE NECK CLAMS**  
Half Dozen 10  
One Dozen 20

### Sides

- Bacon 5**  
**Extra Bread 2**  
**Mashed Potatoes 6**  
**Golden French Fries 6**  
**Chorizo 5 Pancakes 5**  
**Yellow Rice 4 Black Beans 4**  
**Fried Onions 5 French Beans 6**  
**Garlic Spinach 6 Sweet Plantains 6**  
**Cream Spinach 10 Roasted Potatoes 6**  
**Grilled Asparagus 8 Sautéed Vegetables 6**  
**Golden Truffle Fries 8 Parmesan Asparagus 10**

*18% gratuity will be included for all parties.*

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## Mimosas & Bellinis

Made to order with Fresh Fruits

Classic Mimosas	5	Bellini	5
Passion Piña Mimosas	7	Mango Peach Bellini	7
Watermelon Mimosas	7	Raspberry Mimosas	7
Hawaiian Mimosas	7	Strawberry Mimosas	7
Blue Lemonade Mimosas	7		

## Unlimited Options

MIMOSAS & BELLINIS **22**    SPECIALTY MIMOSAS & BELLINIS **26**

Unlimited Mimosas & Bellinis for two hour time limit.  
Only with the purchase of an entrée. Ends at 4 pm.

## Margaritas **8**

De La Casa	Blue Magic
Strawberry	Mango
Watermelon	Raspberry
Piña	Passion Fruit

## Sangrias **6**

Peach	Roja
Mango	Blanca
Passion Fruit	Strawberry Rosé

## Mojitos **7**

Made to order with fresh fruits

Orange	Piña
Strawberry	Mango
Passion Fruit	Raspberry
Champagne	Watermelon
Rosé Champagne	Raspberry
	Rosé Champagne Classic

*All flavored drinks will be an additional \$2*

## Champagnes

By the bottle

Ruffino Prosecco	55
Veuve Clicquot Brut	105
Veuve Clicquot Brut Rosé	140
Moet & Chandon Imperial Brut	130
Moet & Chandon Nectar Imperial	140
Moet & Chandon Nectar Imperial Rosé	180